

## **POPCORN LAB**



### **Preparing the Perfect Popcorn:**

#### **Ingredients:**

- 1/4 cup cooking oil**
- 1/3 cup popcorn**

#### **Procedure:**

- 1. Place heavy pan with tight fitting cover on stove.**
- 2. Pour oil in pan and allow to heat. To test the oil place 1 to 2 kernels of popcorn in the pan, when popcorn pops oil is ready.**
- 3. Pour popcorn in the pan and place the lid on the pan.**
- 4. Shake the pan to be certain oil coats each kernel.**
- 5. Shake pan occasionally to prevent burning. When popping slows and stops popcorn is popped.**
- 6. Turn off heat and remove pan from stove.**

### **Carmel Corn:**

#### **Ingredients:**

- 2 quarts popped popcorn**
- 1 cup Brown Sugar**
- 1/4 cup white corn syrup**
- 1/2 tsp. Salt**
- 1/2 cup margarine**
- 1/4 tsp. baking soda**
- 1/2 tsp. Vanilla**

#### **Procedure:**

- 1. Boil brown sugar, corn syrup, margarine and salt for 5 minutes.**
- 2. Remove from heat and add baking soda and vanilla.**
- 3. Pour over popcorn and mix well.**
- 4. Pour onto large sheet pan.**
- 5. Bake in the oven at 300°F for 15 minutes.**
- 6. Remove and cool for 5 minutes.**

